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Washington, D. C.

AMENDMENT TO
**UNITED STATES
STANDARDS**

for grades of

TOMATO SAUCE

AMENDMENT EFFECTIVE OCTOBER 21, 1960

As hereby amended, § 52.2371, *Product description*, is set forth below.

§ 52.2371 Product description.

Tomato sauce is the concentrated product prepared from the liquid extracted from mature, sound, whole tomatoes, the sound residue from preparing such tomatoes for canning, or the residue from partial extraction of juice, or any combination of these ingredients, to which is added salt and spices and to which may be added one or more nutritive sweetening ingredients, a vinegar or vinegars, and onion, garlic, or other vegetable flavoring ingredients. The refractive index of the tomato sauce at 20 degrees centigrade is not less than 1.3461.

Dated: October 17, 1960, to become effective upon publication in the **FEDERAL REGISTER**.

ROY W. LENNARTSON,
*Deputy Administrator,
Marketing Services.*



(d) (*SStd*) *classification*. Tomato sauce that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 17 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2378 *Defects*—(a) *General*. The factor of defects refers to the degree of freedom from defects, such as dark specks or scale-like particles, seeds, particles of seed, tomato peel, core material, or other similar substances. This factor is evaluated by observing a layer of the product on a smooth white, flat surface. Such layer is prepared by drawing a scraper with a clearance of $\frac{3}{32}$ inch high by 7 inches long rapidly through the product in two horizontal planes so as to form an approximate square.

(b) (A) *classification*. Tomato sauce that is practically free from defects may be given a score of 21 to 25 points. "Practically free from defects" means that any defects present do not more than slightly affect the appearance or eating quality of the product.

(c) (C) *Classification*. If the tomato sauce is fairly free from defects, a score of 18 to 20 points may be given. Tomato sauce that falls into this classification shall not be scored above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly free from defects" means that any defects present may be noticeable but are not so large, so numerous, or of such contrasting color as to seriously affect the appearance or eating quality of the product.

(d) (*SStd*) *classification*. Tomato sauce that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 17 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2379 *Flavor*—(a) (A) *classification*. Tomato sauce that possesses a good flavor may be given a score of 21 to 25 points. "Good flavor" means a good, distinct flavor characteristic of good quality ingredients. Such flavor is free from scorching or any objectionable flavor of any kind.

(b) (C) *classification*. If the tomato

sauce possesses only a fairly good flavor, a score of 17 to 20 points may be given. Tomato sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good flavor" means a flavor characteristic of the ingredients in which there may be slight traces of undesirable flavor, such as scorched, bitter, or astringent, but is free from objectionable or off-flavors of any kind.

(c) (*SStd*) *classification*. Tomato sauce that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 16 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.2380 *Ascertaining the grade of a lot*. The grade of a lot of tomato sauce covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 to 52.87; 22 F. R. 3535).

SCORE SHEET

§ 52.2381 *Score sheet for tomato sauce.*

Type of container.....		
Container size.....		
Label.....		
Net weight or volume.....		
Refractive index.....		
Vacuum readings.....		
	Factors	Score points
Color.....	25	{ (A) 21-25 { (C) 17-20 { (SStd) 10-16
Consistency.....	25	{ (A) 22-25 { (C) 18-21 { (SStd) 10-17
Defects.....	25	{ (A) 21-25 { (C) 18-20 { (SStd) 10-17
Flavor.....	25	{ (A) 21-25 { (C) 17-20 { (SStd) 10-16
Total score.....	100	
Good finish.....		
Grade.....		

¹ Indicates limiting rule.

Effective time. The United States Standards for Grades of Tomato Sauce (which is the first issue) contained in this subpart will become effective thirty (30) days after the date of publication of this subpart in the FEDERAL REGISTER.

Dated: April 5, 1954.

[SEAL] ROY W. LENNARTSON,
Deputy Administrator,
Marketing Services.

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8:47 a. m.]

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